NEW ENGLAND FARMER.

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DISEASES OF CATTLE.

SELECTED AND COMPILED FROM THE BEST AUTHORS, BY THE EDITOR.

Grain Sick.

The first symptoms of this disease are a dull, heavy appearance of the eyes of the animal; she frequently shifts about from one side to the other, and when let loose, or driven about, complains very much. On examining her, a fulness may be perceived betwixt the hip and ribs, on the opposite side to the milking one, if pressed with the hand; this fulness will be felt to consist in the extension of the stomach. As the disease advances a loss of milk ensues, and a total dislike to any food.

This disease is caused by a surfeit of grain, and its remedies are bleeding and purging; the first to relieve the urgent symptoms, the second to remove the cause of the malady. The quantity of blood, according to Dr. Skellet, should not be less than from two to three quarts; but as he prescribes for large cows, in the vicinity of London, perhaps a smaller quantity would be preferable for animals of but middling size.—The purging drink recommended by the same author is as follows:

Sulphur from 8 to 12 or 16 oz. proportioning it to the strength of the animal.
Nitre, 2 oz.
Turmeric or Cummin seeds, of each 1 oz.

When this has operated in unloading the stomach, the weakness of that organ, the loss of appetite which ensues, and the deficiency of milk connected with it, will be repaired by medicines of an aromatic and bracing nature, such as coriander, ginger, aniseed, &c. Diluent liquors and mashes form the proper food for some days.

Strains and Bruises.

When these accidents occur in a considerable degree, or if an important part has been injured, bleeding is highly proper. As inflammation is the common effect of these injuries, fomentations are at first the most proper applications; and, when the inflammation has subsided, the liniment recommended for swollen udder* may be rubbed on the part two or three times a day. When any part of the limbs has been strained, so as to occasion lameness, if the lameness continues after this plan has been tried, it will be advisable to have recourse to a blister, which will be found more effectual than the most celebrated strain oils.

In slight bruises from the pressure of the yoke, or other causes, the following lotion is useful:

Gourlard's extract	½ oz.
Vinegar	4 oz.
Water	1 pt.

Mix. [*White's Treatise.*

Warts, or Horny Excrescences.

These are affections of the skin which in cows do not go deep; they destroy the roots of the hair, wherever they form, and are of a firm and horny texture, and readily give way when pulled or roughly handled, which occasions them to bleed, and shows their connexion with the vessels of the skin. They readily yield to emollient ointments, particularly to goose grease, which should be frequently rubbed on them till the excrescences fall off.

Swellings on the Joints and Bones.

Swellings on the joints and bones are generally very painful to the touch, attended with inflammation and fever. If the swelling comes on suddenly, and its increase is rapid, it generally terminates in suppuration. If situated on the joint, a discharge of the liquor of the joint, or joint oil, is the consequence, which is dangerous and troublesome to cure. On the contrary, if the swelling comes gradually, with little pain, and a hard callous substance is felt, and if early attempts are not made to stop its progress, it will end in a stiff joint, and all attempts to cure it will be in vain.

This disease generally proceeds from kicks or blows with stools, &c. or violent strains.

When the swelling comes on rapidly, with much pain and inflammation, bleeding and purging should be immediately recurred to. The purge should be as follows:

Epsom salt 1 lb.—Nitre 2 oz.—Ginger 2 oz.

Fomentations should be applied twice or three times a day. The following is recommended by Dr. Skellet:

Take of Wormwood and Southernwood, of each, two handfuls,
Poppy heads, four or five handfuls,
Elder flowers, a handful,
Commomile flowers, 4 oz.
Bay and Juniper berries, of each, 1 oz.
Crude Sal Ammoniac and Potash, each 2 oz.*

Boil these materials in four quarts of spring water, till reduced to three. Then foment the swelling with flannels, as hot as possible, for a quarter of an hour or more; after which, the flannels are to be bound over the part till the time of fomenting again. This operation may be repeated for two or three days, at which period the inflammation will probably be on the decline, when the following method must be adopted.

Take of Spanish flies in fine powder,	2 dr.
Spirits of Ammonia	4 oz.

Mix together, and rub a little of the mixture into the part affected; after which a flannel roller is to be slightly put on, and kept on till a profuse discharge or blistering takes place, which will form into a crust, which should not be rubbed off.

If suppuration has already begun, or the disease so far advanced that it cannot be avoided, it should be brought to a head as soon as possible; after which the following balsam may be applied once or twice a day.

Take of compound tincture of myrrh	2 oz.
Blue vitriol water	½ oz.

The vitriol water may be made by dissolving ten drachms of blue vitriol in powder, in a pint of hot water; the balsam to be well shaken together previous to using it. Should there be any discharge of the joint oil it may be necessary to proceed as hereafter will be directed under the head *Loss of Joint Oil.* When the scurf falls off, which the blistering has produced, and there remains any lameness, the following plaster should be applied.

Take of black and Burgundy pitch	1 lb.
Oxycroceum and Paracelsus	4 oz.
Bole Armenian and Dragon's blood	2 oz.

When this swelling comes on gradually with little pain, and is of a hard, callous, or bony nature, fomentations will be of no use. But the hair should be first cut off the part affected, and some of the under mentioned blister rubbed well into the swelling with a knife or spatula; and it may be repeated for two or three successive mornings, or till a plentiful discharge is produced.

Take of quicksilver	1 oz.
Goose grease	2 or 3 dr.

To be rubbed together in a mortar till the quicksilver is completely killed; then add the following in fine powder.

Take of Cantharides	2 dr.
Sublimate	1 dr.
Oil of Origanum	2 dr.
Marsh mallow ointment	2 oz.
Goose grease	1½ oz.
Tar	2 oz.
Oil of vitriol	1 dr.
Spirits of ammonia	1 oz.

Mix all well together.

After this operation, and the scarf had fallen off, if there should remain any hardness, and the animal is still lame, the blister may be repeated, which seldom fails to produce a perfect cure. If the animal seems weak in that part, after the above process, which is sometimes the case, the plaister of burgundy pitch, &c. before recommended, will be proper, in order to strengthen it.

Soft Swellings.

From bruises and other accidental injuries in getting up and lying down, cows are subject to soft or œdematous swellings of the joints, which are without any pain, heat or inflammation. They enlarge often to a considerable size, and yield readily to the pressure of the finger.—Though this complaint is never attended with danger, it is troublesome to the animal from its size, and even difficult to remove, if it has been of long continuance. Its management depends on making an opening into the swelling in the first instance, which may be done by running a hot iron into the lowest or most depending part of it, making two or three openings in this way where the fewest blood vessels are situated; and this operation requires particular caution, that the discharge may gradually come away, and that no vessels may be injured, from the danger of producing an internal hemorrhage, which would occasion a new increase of swelling and inflammation, instead of lessening the disease. When the openings into the swelling are properly made, and a gradual evacuation takes place, then the orifices are to be plugged

* See N. E. Farmer, No. 30, p. 233.

* No doubt a part of these materials only, might answer a good purpose, and should be applied when all cannot conveniently be obtained.

up, within twenty four hours, with a caustic composed of a small quantity of corrosive sublimate, in powder, placed on tow, which is to be first wetted, that the powder may adhere to it. The effect of this will be to cause a sloughing of the coats of the swelling, when a core to a certain extent will be brought out, by which means a suppuration will ensue, and the swelling be gradually reduced during its progress. The swelling is to be rubbed at the same time with the following mixture:

Linseed oil	8 oz.
Oil of turpentine	2 oz.
Oil of vitriol	1 oz.

Though the parts never regain entirely their natural size, yet by these operations, the animal will be enabled to move the joint without any inconvenience. After the wounds are healed, the remaining callous or swelling should be blistered two or three times, in order to make the joint more pliable. The blister most proper for the purpose is composed of Spanish flies and spirits of ammonia, as directed under the head "Swellings on the joints and bones."

Skellet's Treatise.

ORIGINAL COMMUNICATIONS.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

In No. 30 of your paper, is a letter from Mr. J. Kenrick to Mr. Pomeroy, in which he again notices my observations on the best time for felling trees for timber; and thinks them "substantially correct," with one exception, where I say "the larger the grain the harder and stronger is the wood."—On this he remarks—"From my own experience I certainly know that coarse grained wood, though heavy, is brittle, and far from being the strongest." He adds, that wheelwrights will say, "that coarse grained wood is unfit for spokes or carts, and too brittle for pin-wood;" and he affirms, "that the strongest timber will always be found in a medium between the coarsest and the finest grained."

Mr. Kenrick's views and mine appear to be the same—so to manage timber trees as to render them most useful; and to select the fittest for the several objects to which they are applied. He appeals to his *experience*, the proper basis for reasoning on a disputed point: but to make it the test of truth, *all* the circumstances must be alike. If Mr. Kenrick will look again on my essay, he will see the importance I attach to the *age* of timber trees; that there is a time when they attain *maturity*, or *full age*, at which they may probably continue stationary for some years; but if left standing many years after their full age, that the toughness and strength of the wood are greatly impaired. The coarse grained wood which Mr. Kenrick pronounces to be brittle, I should suspect as falling under my own restriction—whose toughness and strength were impaired by age.—To make a fair experiment, select trees growing on the same soil; count the grains to find trees of the same, or nearly the same age; the grains of one coarse of another fine, and a third at a medium between the former two. From the butt end of each, take pieces of the same age (by counting the annual rings from the heart) and dress them to the same size—say an inch square and two feet long: rest their ends equally on supporters, and at their central distances between the supporters, hang on weights, increasing them gradually until the pieces severally break. Their strength, then, will be in the proportions of the weights they sustain. I have not a shadow of doubt that the largest grained will prove the strongest wood.—This experiment, I am aware, will require some time and care, to render it satisfactory; but not more, I hope, than Mr. Kenrick may have leisure to bestow upon it. In the mean while, I take leave to offer two or three things for his consideration.

The same tree, from its butt to its top, will furnish all degrees of the grain, from the coarsest to the finest. Let him dress out as many pieces as he pleases, to the same dimensions, say at every two or more feet of its length, from its butt upward; and then by weights suspended as above mentioned, see which are the stronger. I think I run no hazard in saying, beforehand, that they will be found decreasing in strength, as the grains lessen, from the butt upwards.

Again—cut off the extreme end of a limb of an old tree (say an apple tree, such as he has often pruned) where it is an inch in diameter; and at the same time cut off a young shoot, of the same diameter, springing from the trunk, or a large limb, of the same tree. In the latter he may count perhaps five grains—in the former, twenty or more. The piece of the old limb he knows will be found extremely brittle; but the young shoot very tough and strong. Mr. Kenrick must also have noticed the much greater strength of the extreme ends of the limbs of young trees, compared with the extreme ends of the branches of old trees—supposing both to have sprung from the seeds, and to have remained ungrafted.

What causes the striking difference in strength (which I here take for granted) between the butt cut and the higher portions of the stem of the same tree? what but the greater quantity of woody fibre in one than in the other?—A transverse cut of the butt, viewed with a microscope, would exhibit a large portion of solid matter; a like cut far up the stem, a bundle of pores connected by very thin layers of wood.

It just now occurs to me, that Lord Kaims, in his "Gentleman Farmer," mentions the ages of trees when in their proper state for timber. He wrote, in Scotland, this valuable work, about the year 1772. Great improvements in British husbandry have been since made. In his chapter on the culture of forest trees, after directing the manner of making plantations, he treats of the grown wood. "I begin (says he) with examining at what age a tree is in perfection for the purposes of a farm. At the age of sixty, it is sufficiently large for every farming purpose; being, when cut to the square, from twelve to fifteen inches each side. I must except the oak, which even for the purposes of farming, improves till it be one hundred years old. Every oak consists of red and white wood; the former the firmest of all wood, the latter [the sap wood] good for nothing. Ash, after the growth of sixty years, *turns brittle*."—I am inclined to think the American white-oak (which appears to be very different from the oak of Great Britain) and ash, not only continue to grow, but to retain their strength, to greater ages. I am also disposed to believe that the "coarse grained wood which Mr. Kenrick and others have found to be brittle, had passed the age of maturity, and entered on the first stages of decay. At still greater ages, the wood of trees becomes more and more brittle; and at length they fall. In this way, whole forests of aged trees perish and disappear, and are succeeded by new races, sometimes of the same sorts of trees, but often of totally different kinds.

In the same letter, Mr. Kenrick mentions his practice in pruning trees (fruit trees, I presume, apples and pears especially) in June; and "is satisfied that the only proper time for pruning is while the bark will peel, in June or July."—But being then full of leaves, it must be more difficult to see where to prune, than in early spring, before the buds open. My own practice has been to prune in the spring, beginning when the buds have scarcely begun to swell; and ending before the expansion of the leaves. But I never leave "stumps" of limbs. Every branch that is taken away, is cut close and even with the stem or the limb where it grew; and the healing of the wound commences and proceeds kindly as vegetation advances. If the branch cut off be large, the wound should be covered with some kind of plaister. The fine orchard in Newton known to Mr. Kenrick fifty years ago, was doubtless pruned with axes, leaving stumps from two to four or five inches long. The sap, in such cases, will endeavor to climb up, and will ascend part of the way, but cannot reach their tops. These exposed to the damp air and rains, at length rot, and produce a general decay. The saw is essential to correct pruning.

T. PICKERING.

Salem, Feb. 24, 1823.

FOR THE NEW ENGLAND FARMER.

Mr. Editor—While you are so laudably engaged in mending the breed and condition of our domestic animals, I have thought it might not be amiss to submit to your disposal some remarks in the wish of improving the health of the great biped who superintends not only the field and the barn, but the house and its inmates.

ON DRESS, OR CLOTHING.

In devising the means of promoting and securing our physical well being, it is the business of art to counteract the irregularities of nature; to modify principles, and to supply expedients, so as to meet the emergencies of particular cases.

It is said by some persons that they wear the same clothes all the year round, implying, with a good deal of self-complacency, that they have discovered a better rule of conduct in this case, than others have been able to adopt. There would, however, be quite as much wisdom in a man's saying that he would have a fire of the same size, in his parlor, during every day of the year, or, that he would have no fire in any day of the year.

In our climate, which is at once variable and extreme, to suit one's clothing to our fluctuating seasons, requires no little care and attention.

From too light a dress in winter every observer must know that many young ladies, in particular, take cold, and thus lay the foundation of fatal consumption.

No degree of cold, which is at all painful, can long be endured with safety.

The first requisite of a winter garment is, that it be sufficient to keep us warm; and the first requisite in summer is, that it occasion as little superfluous heat and weight as possible. And at all times the entire dress should be so

made as to leave the moving organs of the body perfectly free, so as to permit the great functions of health to go on without the least interruption from pressure or confinement. A dress that wants any of these properties cannot be conformable to reason or the conditions of health. How is it that a dress like this, so simple in theory, so easy in execution, and so salutary in its effects, has been so little esteemed and adopted?

Fashion has been the great opponent. This severe arbitress will not bear a division of authority, nor an equal in display. Whoever is not for her, she is against. Unconditional submission is the only term of favor; and before this can be given, health and good taste must be renounced. But who shall be found of sufficient nerve to brave the sneers and contempt of the votaries of fashion?

We call ourselves a free people, but no man is strictly free who does not in every thing, feel himself at liberty to obey the dictates of his own head and heart, in promoting his own physical and moral health and happiness. I make these remarks on the freedom of action, because without a consciousness of possessing it, men cannot be elevated to any thing great or good. Men should believe that power and responsibility are equal; neither reason nor revelation recognizes any accountability beyond this.—Give men liberty and power, and then you can influence them by motives; they may be persuaded that knowledge is good, and be incited to acquire it.

Knowledge will teach them that reason is a better guide than prejudice, that liberty is better than slavery, health than sickness, temperance than excess, &c. Now if this is true, I think it follows, that when health and fashion are opposed to each other, we should do well to prefer the former.

Many facts might be mentioned to show the influence of too much or too little clothing, in producing or increasing diseases of every kind, especially those which affect the lungs. The quality of the clothing should be suited to the weather. Mr. B. told me that he twice had a return of cough and spitting of blood, by wearing his summer clothes a week after the weather became cool in September. But it is not sufficient to vary the weight or quality of dress with the seasons only; it is also necessary to change it daily with the varying temperature of the air, even in summer, in middle latitudes. When the animal powers are languid, it is difficult to keep the extremities warm; whence the women in Holland have recourse to a particular apparatus for warming their feet. But for this purpose, after suitable clothing and bathing, the great expedient is *bodily exercise.*

There is, however, no comparison between a load of clothes in cool rooms, and a light dress in hot ones, where these circumstances only are to be taken into the account. Those who follow the former usage will escape numberless illnesses, to which the followers of the latter will be subject.

The inhabitants of Holland, and the English who have resided long among them, are forcibly struck with the coughs, both catarrhal and consumptive, so universally prevalent in England, at almost every season of the year. At church and at the theatre, devotion and pleasure are alike interrupted, and sometimes totally destroyed by incessant coughing and expectoration; while in the largest assemblies in Holland, instances of a similar kind are hardly known. This striking difference may be ascribed to the contrast observable between the two countries in the construction of their habitations, and in the peculiarities of their dress. The Dutch apartments are cool, and their clothing warm. A Dutch woman feels herself insufferably oppressed in a room which an American or English woman would deem but moderately warm. It seems to be a fair inference that a formidable portion of the unhealthfulness and mortality in England and America depends precisely on the effect of our opposite customs in regard to clothing and lodging. How far the following description of a fashionable dress, from an English physician, may be applicable to the females in the larger towns and cities of our own country, I leave every one to decide for himself.

"Many women in the morning muffle themselves up to the chin and ears, and go about half naked all the evening, braving disease and death. The cold of our climate is sufficient annually to cut down thousands of females, who having been tenderly brought up, will not guard themselves by adequate covering against it.—But the ladies are not content with the havoc committed in this manner. Among death-bed confessions I have sometimes heard of a practice of *damping* the cobweb garments, which would otherwise hang about the limbs too loosely. By this means the killing rigor of an inclement atmosphere, is most materially assisted. The desire of obtaining a celebrity, equal to that of some monuments of ancient art, which have lately been transferred to Paris, appears to me quite as good a reason, for risking life, as many of those which have conferred mortality on the adventurers. But the beautiful followers of the *attitude* or *statue* fashion unfortunately do not stiffen into figures, like the Venus de Medicis, or like what they themselves would be in good health. The state to which they are often reduced, is one from which every body turns away with horror, except the stealer of dead bodies and the dissector."

I will close with one word on the use of flannel. This article should never be worn so long as linen or cotton is sufficient for warmth, and when it is put on by day it should be taken off at night. It is useless by night, and in this way it is a far better defence and security by day.

But is all judgment and taste to be sacrificed to health? No; there will still be sufficient scope for these, after the provisions for health are made. Colors may be suited to the complexion, the form of the garment to the shape of the wearer, expense to revenue, and the whole style of dress to the character and condition of individuals.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

DEAR SIR,

I received your paper, and am greatly pleased and amused with the spirit of improvement that seems to have awakened the American farmers, &c. I find that several have written on the mode of preserving Bacon. I have my way which I will offer. It is to rub the legs over with a small quantity of salt and salt petre the night after the hogs are killed (if I can.) Then I make a pickle sufficient to cover all the legs, and boil and skim it till it is cleansed of all the scum that will rise. Then for every twenty weight, I add one ounce of good double refined salt petre, and half a pint of molasses; scald and skim that in the brine, put it by, and let it cool, then pour it on the legs sufficient to cover them. When they are impregnated with the pickle, then smoke or dry as suits the taste. I dry the legs, and smoke the meat tub with cobs. When there is danger of flies, I put my meat back into the tub, and scald and skim the pickle, cool and put it on the bacon legs. They will keep sweet and fresh without rust, or tasting rancid or strong at a year old. The same pickle is good for pork, and will preserve the lean part good. It is also excellent for beef, but it should be put on that boiling hot. I have used the same pickle for about thirty years for all my meat, which I boil and skim, and make the additions of salt petre and molasses. WALLIS LITTLE.

Townsend, Feb. 22, 1823.

From the American Farmer.

THE HAMPTON DAIRY—*Near Baltimore.*

We have been kindly permitted to take from the farm register the following account of sales of butter from Gen. Ridgely's dairy, at Hampton, in the year 1822.

January,	319 lb.	sold at market	$143 64
February,	402	do.	169 67
March,	381	do.	171 31
April,	334	do.	165 50
May,	345	do.	148 96
June,	448	do.	127 19
July,	490	do.	147 50
August,	458	do.	159 90
September,	272	do.	136 98
October,	267	do.	129 53
November,	282½	do.	134 81
December,	291	do.	138 81

4296½ lbs. sold, average 41 cts. per. lb. $1763 83

860½ used in this year.

56½ given to Mrs. Onion.

5213½ lbs. made this year.

Sold ten veal calves for $55 00

Native Race of Cattle.—Mr. ASA RICE, jr. of Shrewsbury, in Worcester county, has brought to the Brighton Market the following Cattle, all of his own raising and fatting, weighing after being slaughtered, as follows:

A Steer, 4 years old, Feb. 10, 1821, slaughtered on the 11th Oct. same year, 1519 lbs.; Slaughtered Feb. 2, 1823, a Steer, 4 years old, the 12th April, 1581 lbs.; Feb. 2, 1823 a Cow, 13 years old last Spring, 1091 lbs.; Feb. 2, 1823, a Heifer, 3 years old the 14th May, 911 lbs.

These cattle were wholly of native breed. The Steers were weaned at 12 weeks old, and fed with nothing but hay and grass until they entered their fifth year. The Cow brought a calf at two years old, and every year since but the last.—She was milked last winter, turned out in the spring, thin in flesh, and began mealing the 1st of October last. The Heifer brought a calf at two years old, and another last spring; and was dried the last of July, and turned out, as thin as any other cow; and was fatted on account of a blemish which would eventually have spoiled her.

REMARKS

ON THE IMPROVEMENT OF CATTLE, &c.

In a Letter to Sir John Saunders Sebright, Bart. M. P. by Mr. John Wilkinson, of Lenton, near Nottingham.

Let each succeeding race employ your care,
Distinguish which to slaughter, which to spare;
Mark well the lineage,—let the purest make,
From purest blood, its just proportions take.

Having read, sir, your valuable treatise on the improvement of live stock, in a letter to Sir Joseph Banks, that great patron of all science; I have taken the liberty to enlarge upon some of your observations, and to offer to your consideration such fresh matter as appeared to me of importance to the subject. And this I have been encouraged to do, not only on account of the great pleasure you always take in questions of this nature; but also, because many of your assertions are corroborated by my own experience.

It has always occurred to me, that in order to understand the true art of breeding, we must have recourse to the first principles; and that it will be easier to show how any improved breed may be continued, when we have previously shown how it was first formed.

In the following remarks, I shall confine myself chiefly to neat cattle, as being that species of animal with which I am more particularly concerned; but it will be easy to perceive that the observations there advanced, will be applicable, in a greater or less degree, to every other kind which is destined to be the food of man.

Whether the different breeds with which we are now acquainted, descended originally from one common stock, the wild Bison, is a question, I think, hard to be determined. Of this however, we may be assured, from the very nature of the case, that the distinct breeds at first, if more than one, could have been by no means numerous; so that the great variety which we behold at present, is owing to food, to climate, or to other collateral and accidental circumstances. And perhaps of all the causes contributing to this multiplicity, none would be more effectual, than the hidden springs of nature itself.—For though we perceive that there is a *strong* tendency, for *like to produce like*, as it is usually termed; yet he that is at all conversant with nature, must perceive also, that there is a *certain* tendency to change. And this law of nature would soon be assisted by man, who is ever fond of novelty; and delights in diversity, even for its own sake.

Thus then, we have seen, that distinct breeds might readily be formed by the joint efforts of nature and of art; nor will it be more difficult to perceive how they might afterwards be improved. That all would be capable of improvement is too obvious to need discussion. For no one can behold any breed whatever in its more natural or less improved state, without perceiving a great variety in the shapes of individuals, their different degrees of tendency to feeding, or certain other remarkable properties, which might give to some a decided superiority over the rest. These, therefore, must be selected from the whole herd; and as you yourself, Sir, have remarked, the male and female be properly matched. When we come to this progeny, some will probably be worse, some equal to, and some even better, than the parents themselves. The worst must unquestionably be rejected, while the rest, and especially the best of these, are carefully to be preserved for future stock. And thus by a judicious selection of male and female, and discarding every thing that is refuse, we must continue to proceed. And by such procedure, animals have at length been produced, so different from the generality of the stock from whence they were originally taken, that none but such as are well acquainted with these matters, could have any idea, that there existed between them the least affinity. The distinction indeed between some, and their own particular variety, has scarcely been less, than the distinction between that variety and the whole species. The longer also these perfections have been continued, the more stability will they have acquired, and the more will they partake of nature itself. As to the leading properties which may constitute the excellence of any breed, or of any particular family belonging to that breed, I shall next inquire.

And first with respect to form; in which case I shall give, what I conceive to be the most important points for the true symmetry of Neat Cattle in general. These are as follows.

The head ought to be rather long, and muzzle fine; the countenance calm and placid, which indicates a disposition to get fat; the horns fine; the neck light, particularly where it joins the head; the breast wide and projecting well before the legs; the shoulders moderately broad at the top and the points well in, and when the animal is in good condition, the chine so full as to leave no hollow behind them; the fore flank* well filled up, and the girth behind the shoulders deep; the back straight, wide, and flat;—the ribs broad, and the space between them and the hips small; the flank full and heavy; the belly well kept in, and not sinking low in the middle;† the whole forming not a round or barrel like carcass, as some have expressed it, for this would leave a deficieney both in the upper and lower part of the ribs: the hips globular, wide across, and on a level with the back itself; the hind quarters, that is from the hips to the extremity of the rump, long and straight; the rump-points fat and coming well up to the tail; the twist wide, and the seam in the middle of it so well filled, that the whole may very nearly form a plane, perpendicular to the line of the back; the lower part of the thigh small; the tail broad and fat towards the top, but the lower part thin; the legs straight, clean, and fine boned; and when the animal is in high condition, the skin of a rich and silky appearance.

Those appear to be the most material points for the formation of true symmetry in Cattle; there are others of minor consideration, which will readily be suggested by attention and experience; but I did not think it necessary to mention them here.

Many of the most important of the foregoing properties, may be expressed in the following stanzas, as descriptive of a beautiful Cow: and since verse is frequently found to assist the memory, I have therefore inserted them thus:

She's long in her face, she's fine in her horn,
She'll quickly get fat, without cake or corn;
She's clear in her jaws, and full in her chine,
She's heavy in flank, and wide in her loin.

She's broad in her ribs, and long in her rump,
A straight and flat back, with never a hump;
She's wide in her hips, and calm in her eyes,
She's wide in her shoulders, and thin in her thighs.

She's light in her neck, and small* in her tail,
She's wide in her breast, and good at the pail,
She's fine in her bone, and silky in skin;
She's a Grazier's without, and a Butcher's within.

Should any difficulty still remain in forming a clear conception of the points described, I think in such a case, I may very safely recommend a Print which I published a short time ago, and that too, without vanity; as it reflects far more credit on the artist, than on myself.—In such a recommendation moreover, I feel the greater confidence, both because I was requested to publish it by many of the first agriculturists in the kingdom: and since published, it has met with their highest approbation. This print consists of a groupe of five animals, so arranged as to show the just proportion and proper symmetry of every essential part. The Portraits were taken from the most perfect animals in my possession; and the Engraving, which is in a style far superior to that in which Cattle are generally executed, was finished with the greatest care. And if I am correct in my description for the proper formation of Cattle, and the portraits in the above mentioned Print be also good; I think he who carefully compares the Portraits with the description itself, cannot long fail of being at least a very tolerable judge. For any one reading the description of a particular part, as for example, of the breast; he will there find, that it ought to be wide, and to project well before the legs; and on turning to the Print, he will immediately see this projection shewn in the side view of the Bull, and the width in the Heifer which faces him: and so on, with respect to every other part. For as each animal is placed in a different position from the rest, there is no important point which is not fully presented to the view.

In the description which I have given for the formation of Cattle, I have said that the carcass ought not to be round or to approximate to the form of a barrel, as some have described it; and have offered a sufficient reason why this should not be the case. Whoever indeed takes such a form for his model, would quickly be told by a judge, that the animal was not deep enough in its sides. I have, moreover, described the countenance as calm and placid, instead of speaking of the boldness of the eye; the reason of which will easily be discovered by a person of your singular penetration. For the boldness of the eye is frequently caused by a restless or vicious disposition; but a quiet and a docile look denotes evenness of temper, so essential to quick feeding. And we have only to consider the nature of animals in general, to perceive that this quiet disposition which I have been describing in Cattle, and which in Man might be termed indolence, has a strong tendency to make the eye appear small, rather than

* The fore flank is the lower part of the side immediately behind the fore legs.

† Perhaps the nearest description that can be given, of the carcass, would be to say, that a section of it (made by a plane passing through its middle, in a direction perpendicular to the line of the back) ought nearly to resemble an oval, whose two ends are of the same width, and whose form approaches to that of a circle; or (to those who understand the nature of the figure) an ellipse, whose eccentricity is not great.

* This epithet alludes to the lower part of the tail only, the higher part ought to be broad, according to the former description.

bold and large. Let any one for instance, observe another whose mind is at rest from attention to outward objects; the muscles of the eyelids relax and the lids themselves come closer together, in which case, the eye necessarily assumes a smaller appearance; and the contrary takes place when our attention is again excited. I must remark however, that an animal which possesses naturally every essential for quick feeding, and whose countenance indicates that disposition by the mildest appearance, may have this appearance altered by ill treatment or other accidental circumstances. I observed that the lower or bony part of the tail ought to be thin, but the upper part broad. The tail has too often been designated by the former appellation only, which is incorrect in the description of a good animal. For on the upper part of the tail of one that is in tolerable condition, there ought to be a considerable quantity of fat; but as the lower consists chiefly of bone, it ought to be thin; and will always be so, when the animal itself is a small boned one. Perhaps some may think, that the two latter observations, namely, with respect to the countenance and the tail, are but of little consequence; since however, these signs generally accompany a good animal, they ought not to be passed over; the latter is an invariable attendant; and the former naturally so, but may sometimes be altered by adventitious circumstances, as has already been observed. It is one thing to be able merely to distinguish in the gross between a good and a bad animal; but another and a far more difficult one, to be able to point out every defect however trifling, and to discover every excellence. And yet no man can arrive at any great degree of perfection in the art of breeding without making this latter kind of knowledge his chief aim and most ardent study.

Some breeders have asserted, among whom was Mr. Bakewell himself, that a disposition to get fat was *necessarily combined* with a shape similar to that I have been describing. The truth of this may very justly be questioned; and the examples so well chosen by yourself, prove that the above mentioned properties are not *invariably* found together. Had they said with you, Sir, that "this particular formation *generally indicates* a disposition to get fat," they would have been borne out in the assertion by the fact itself: for it must be observed, that it is one thing to say, that two qualities are *necessarily combined* in the same subject; and another to say, that they are *invariably found together*. And if this latter term would have been too strong for the occasion, and that it would, we have already seen; how much rather ought the former to be rejected? It is frequently no easy matter indeed, to determine whether two qualities are *necessarily combined*; nor in the question before us, is it at all necessary. For if quickness of feeding generally accompanies this peculiarity of shape (and that it does, it can never be denied,) that alone would surely be a sufficient reason for a preference to this form; to say nothing of its other and great advantages with respect to the weight of the animal, the laying on of the flesh in the prime parts, &c. &c. Perhaps these gentlemen have no design to mislead us, but were not sufficiently careful in the choice of their language. It is material however, that we should not only have clear ideas ourselves, but also, that we should convey them to others in the most explicit terms. And in treating on any subject, we ought always to state things as they are actually found to be, and not as we might wish them. One satisfactory reason, I think, we may easily discover, why the best feeders are most frequently found amongst those animals, that at the same time possess the best shapes. For without making the former a necessary consequence of the latter; those breeders that had skill enough to select cattle of the most perfect symmetry, would also have skill enough to select out of these the best fleshed ones. For my own part, I would not keep an animal that had a bad quality of flesh, if the form were perfection itself. The observation which Dr. Jenner made to you, "that no animal whose chest was narrow could easily be made fat," is a fact borne out by almost universal experience; and I believe is satisfactorily accounted for on natural principles. For the chest being too narrow, there is want of sufficient room for the proper action of the internal organs.

The form that I have already described, is not only the best for affording the greatest weight to the animal; but the flesh is also chiefly laid on, in what is usually called, the prime parts.

I have just had occasion to speak of goodness of flesh, but how to describe this quality in any thing like adequate terms, is a thing extremely difficult.—Some persons of great experience, would very rarely be wrong, judging by the sight only. But the best method of discovering it, is by the touch; and it has a richness, a mellowness in the feel.

Here it may be very necessary to caution the inexperienced against a certain description of animals, usually called light fleshed ones.—And of these, there are too many in the hands of some breeders, not altogether destitute of eminence. The objection to such, is not on account of the quality of the flesh as regards richness, but the deficiency of its quantity when the animal is in a lean state. I have known such highly approved by some, when shewn to them alive and made very fat, but this has certainly been for want of better judgment; and had the same persons been able to distinguish between fat and lean, they must have drawn a very different conclusion. This kind is profitable, neither to the grazier, nor yet to the consumer. They are not profitable to the grazier; because in the first place, they are naturally tender—and moreover, they carry so small a quantity of flesh in their lean state, that they have much to do, when put to feeding, before they come to any tolerable weight. Neither are they profitable to the consumer; for fat without lean is of no other use, than to be wasted in the kitchen. Whenever they are found in the hands of a Breeder, it is generally in the hands of such as are in the habit of keeping their stock remarkably high; and when they are sold, and fairly kept as store stock, they bring a considerable loss to the purchaser, and disgrace on the original possessor. It is to be hoped indeed, that this kind of animal will soon be exploded in Neat Cattle, as it has been long ago in the new Leicester Sheep.* Of this we may be assured, whenever a stock is generally known to be of this description, the Breeder himself will soon fall into disrepute.

There is another kind which carry plenty of lean flesh, but of a bad quality. These are invariably slow feeders; and may always be discovered by the touch, the flesh being naturally hard. Some of these are so bad, that when put to the best keeping and continued at it ever so long, they will scarcely have a stone weight of fat, either within or without.

The perfection of breeding, as far as flesh is concerned, is a great quantity of rich lean flesh in the first instance, which when the animal is well kept, will soon be covered with a proper proportion of fat. And such not only take a shorter time in preparing for the stall than any other; but their beef will also sell for more a pound; being of the very first quality, and the kind that is eagerly sought after for the tables of our nobility and gentry. It is not here meant that this kind can never be made too fat; they may be very much so, this however can always be prevented by the time allowed for feeding.

In a word; it is not the animal which has scarcely any flesh, when at a store keeping, and which when fed, will consist almost of fat alone, which is the most profitable either to the grazier, or yet to the consumer; nor is it the animal, whose flesh is ever so abundant, if hard and bad, and incapable of having its proper quantity of fat; but it is *that*, which when at store pasturage only, carries a great quantity of rich lean flesh, and which by good keeping, may be made as fat as we please. And of these three sorts of animals, I think the first nearly as unprofitable as the second, notwithstanding the injudicious praise they sometimes meet with.

Having already treated on those two important qualifications, good symmetry with richness of flesh, I shall now controvert a hackneyed assertion, *that a great tendency to feeding, is incompatible with a great tendency to milking.* And here I shall observe first, that there seemed to be no reason to draw this conclusion before the fact was ascertained by experience, and secondly, that the experience of some in the present day proves the assertion untrue.

In the first place then, it may be remarked generally, that tendency and effect are two very different things; that a tendency may exist, when its effect is wholly or partly destroyed by some other counteracting cause, that when the effect of such counteracting cause can be removed, the other cause may be wholly productive. If it were *assumed* therefore (for I am now speaking independent of the *experience* I shall afterwards advance) that a cow, while giving a great quantity of milk, cannot possibly keep herself in good condition; because so great a portion of the food being converted into milk, the carcass could not properly be supported; yet I think it would be a rash conclusion, to infer from hence, that the same animal could not have a great tendency to get fat; and that when dried of her milk, this tendency

* I have here been misunderstood by one gentleman, who supposed I was speaking against the breed of new Leicester sheep; whereas I was only speaking against a particular variety of this breed; namely, light fleshed ones: a sort which had been introduced by some, but were soon rejected by all good judges. As to the breed itself, my opinion may be best ascertained, by saying it is the kind I have always kept. I do not here, however, mean to speak against any other breed whatever, as different kinds may suit different situations.

might not soon produce its corresponding effect: for the effect of cause, namely, the tendency of feeding, would remain unopposed in its *effects*, and be wholly operative. The assumption however here mentioned, ought never to have been made: as well might it have been contended by those who had seen only a bad race of hard fleshed animals, that there were therefore no other kind, that would produce a much greater quantity of beef from a given quantity of food.

But secondly, to come to the matter of fact, and to speak from experience itself. Some animals have the power of obtaining a greater degree of nourishment from a given quantity of food, than others of an inferior description; and therefore, though some of the former may give a larger quantity of milk than the latter, yet their carcasses also, may at the same time, be better supported. And I have frequently found cows that are great milkers, to keep themselves at the same time in high condition, to feed with the quickest despatch when dried of their milk, and whose descendants will arrive at the earliest maturity; a practical proof, that a great tendency to feeding *is not* incompatible with a great tendency to milking. Those also who are anxious to witness the same thing, may have it shown to them when they please, as many such animals can be produced.

I suspect the assertion here controverted, originated not so much with those who have done nothing towards the improvement of cattle, as with those who have been content with doing but little. These latter being anxious to sell before they had sufficiently improved their own breeds, asserted, and asserted truly, that where cattle are to be bred for the slaughter, it is of more consequence to have them early feeders than great milkers. Of this I have no doubt; for if only one of these properties could be obtained, I am fully persuaded, that the former would be more advantageous than the latter. But if on the contrary both can be combined, and that they can, I am convinced by experience; we shall not think very highly of those breeds which possess but one of them. For who, that is conversant in these things, does not know the great difference between the value of the produce of two cows, the one a good and the other a bad milker, if we take that produce for one year only? I shall not here mention the great quantity of milk that some of my own cows have given, and the short time that it has afterwards required to feed them, lest it should seem to partake of an air of boasting.

When we consider the skill, the perseverance, and the capital required to improve a breed in the carcass only, it is not surprising that so few have attempted it; and when we consider, that the union of great milking with quickness of feeding, required a two fold labor; we might almost wonder that it has been undertaken at all. But yet sir, whatever difficulties may lie in the way, every Breeder who aims at superiority, must follow the excellent advice which you have given; and with respect to which, I cannot do better, than quote your own words. "We should, therefore, endeavor to obtain all the properties that are essential to the animals we breed." And this rule was surely practicable in the case before us; by selecting those animals that were the most perfect in point of form, in quality of flesh, and so on; and again by selecting out of these the very best milkers, using in other respects the same care as I have mentioned in a former part of my letter. Such a procedure in the formation of a breed, clearly adds very considerably to the expense in the first instance; but the advantages afterwards derived are more than a sufficient compensation, as the property of milking is inherited as readily as that of peculiarity of shape.

(TO BE CONTINUED.)

From the American Farmer.

CIDER ROYAL AND BARLEY COFFEE.

Vineyard, near Georgetown, Feb. 8, 1823.

J. S. SKINNER, Esq.

Dear Sir—I observe in your Farmer of yesterday, a receipt to make Cider Oil, as you call it—I have some doubts that the person who furnished you with the receipt, is ignorant of what it exactly is; as well as of the manner of making it—I have seen it made very often by Germans, and it is by them called cider royal; and by putting sassafras, or any thing else to flavor it, I am certain would injure it; the way I have seen it made is as follows:

To make Cider Royal.

Take a clean well hooped cask, and burn a sulphur match in it, and keep the bung close stopped for about two hours; then put in four gallons of good apple or cider brandy; then take four gallons of the cider immediately from the press, and put it to the brandy, shaking the barrel well to absorb the sulphurous gas, (the cider ought to be strained through a flannel,) and then fill the barrel with the cider before any fermentation has taken place, and bung up the barrel tight immediately, and put it in a cool place, and rack it off in March following. If it is not fine when racked, it may be fined with the whites of eggs—and as soon as quite bright, rack it again into a clean cask and it will keep for years. Some persons do not sulphur the cask, under an idea that it produces head-ache; others put but three gallons of brandy and from ten to twelve pounds of sugar to it. It is, if properly made, and of good cider, a fine vinous beverage, to drink in summer, when diluted with water; and in the German Counties of Pennsylvania, it was the favorite drink, when they got any refreshment at taverns, by all those persons who could not afford to get wine. Those persons that I knew most famous for making good cider royal, put rye whiskey to it instead of brandy, as it sooner became assimilated to the cider and vinous than brandy; that is, it was not to be tasted, when brandy could always be discovered by a nice palate. Brandy put to cider or wine after it is well fermented, never loses its flavor in either cider or wine, and instead of becoming vinous, as it ought to be, by fermentation, it is only branded cider, or what used to be called, some 30 or 40 years ago, *Sampson*; which was one gill of brandy or other spirits, put to a tankard of cider, which always produced headaches.

You also, in the last Farmer, make mention of the naked Barley—I remember it for at least fifty years, and it was used by the German farmers of a part of York County, Pennsylvania, and Frederick County, Maryland, to make coffee of; and I recollect of hearing it spoken of as infinitely superior to Rye, as to its flavor and salubrity—but I do not recollect of seeing it for upwards of thirty years; but formerly I have seen it brought to York Town, Pennsylvania, and Frederick Town, Maryland, for sale by the name of Coffee Barley—The Germans called it "*Coffedgerst.*"

To make Barley Coffee.

Roast it in the manner that common coffee is roasted, then take one portion of coffee to about as much as one third of the quantity you commonly use for one meal; then take three times that quantity of the roasted barley whole (not being ground) and boil it by itself, then strain through a tin strainer, with smaller holes than a cullender; put that liquor over the first portion of coffee and make in the usual manner.

I knew a very respectable Clergyman, who was fond of some of the good things of this world; that for several years, I was acquainted in his family, always used his coffee made in the above manner—and he used it, because he thought it an improvement on foreign coffee.

P. S.—I have called on a German's son, now middle aged, who says that he has often assisted his father in making Cider Royal, and he says, that my receipt for making it is correct.—His father was famous for making good cider royal of the best quality. He himself, attempted this last year to make one barrel of it, and it turns out to be as hard as the hardest cider.—He spoke to a person who makes good cider, and one whom he could depend on, and gave him an extra price: the cider was made early in the morning, and brought to him before 9 o'clock; he immediately drew off some of the cider, and put to it ten pounds of sugar, and four gallons ofapple brandy, and bunged them up tight immediately. He attributes the hardness to a fermentation having taken place before the sugar and brandy was put to it, instead of the sugar and brandy being put into the cask first.

THE FARMER.

BOSTON:—SATURDAY, MARCH 8, 1823.

AGRICULTURAL LECTURES AT DARTMOUTH COLLEGE.

We learn with much pleasure that Professor DANA, of Dartmouth College, proposes to give a course of Lectures, accompanied with experiments on the *general principles of Agriculture*, embracing, particularly, the subject of *Soils* and *Manures*. The course, we are informed, will be completed in twelve lectures, beginning on the first Wednesday of April, and continued daily. We are told that Professor Dana would be gratified by the attendance of any gentleman or practical farmer, and will give him, gratis, the privilege of such attendance. We hope the Professor will meet with due encouragement in this benevolent project; and that he will successfully employ the lights of science to direct the course of the most useful of the arts.—That he possesses the qualifications which may enable him to apply a knowledge of Chemistry to very important purposes, as respects Agriculture, will, we think, be evident to those who have perused his "Report on a disease afflicting Neat Cattle, in Burton, N. H." published in our paper No. 14, p. 105.

ON MAKING MAPLE SUGAR.

We have repeatedly been requested by our correspondents to furnish some statements relative to the cheapest and best way of making and cleansing maple

sugar. We had hoped that Mr. Preston, of Stockport, Pa. would, before this time, have obliged us with some remarks on this subject, as he informs us [N. E. Farmer, No. 23, p. 182,] that he has "had upwards of thirty years experience and observation in manufacturing maple sugar in the same orchard," and "had thoughts of publishing some directions for public benefit," &c. We still wish that the gentleman would make our paper the vehicle of some remarks on this topic. But as the season for manufacturing that article has nearly arrived, we proceed to give such information as it is in our power to communicate; and shall be gratified if it proves useful to some who are engaged in this important kind of domestic manufacture.

The following directions were obligingly furnished us by Henry Lake, Jr. Esq. of Rockingham, Vermont, who has had much experience in the art to which they refer.

"Scald your buckets for catching sap before tapping the trees.

"The sap should be kept clean from dirt through the process of boiling.

"Avoid leaving your sap long in an iron kettle, as the rust will give it a dark color.

"When nearly boiled down to sirup (or thin molasses) a little lime thrown into the kettle will be of use.

"At this stage of boiling as well as in sugaring off, care should be taken to avoid heating the top of the kettle too hot, or any other way burning, as it will injure the color, as well as the flavor of the sugar.

"When the sirup is well boiled down, turn it while hot, into a clean wooden vessel, let it stand two or three days and settle: then turn it carefully from the dirt at the bottom and strain it.

"Hang it over a gentle fire, and when it is warm, stir in one pint of milk to four or five gallons sirup, which will rise as it begins to boil, and must be taken off with a skimmer.

"If you wish to make your sugar very nice, cool it until one half or two thirds will grain, turn it hot into a tight cask; let it stand undisturbed in a cellar, or other cool place until it is grained at the bottom.—Turn off the molasses and turn the cask bottom upwards over some vessel to catch what will drain out: let it stand as long as any will drop, then set your cask upright, and what moisture remains will settle to the bottom, leaving the top dry and of a superior quality.

"If you wish to make dry sugar without draining, there are various modes of ascertaining when it is boiled sufficiently; perhaps as sure a method is to drop some on snow and let it cool; if it is brittle as rosin it is sufficiently boiled."

ON BOILING MAPLE SAP BY STEAM.

Mr. Preston requests to know "whether there is not a better mode of boiling the sap of the sugar maple than in iron kettles over the fire?" and says, "I am led to these inquiries by the circumstance of a young man, lately from an Eastern State, having erected a wooden distillery that is boiled by steam conveyed into the bottom of the cistern by wooden pipes from a small iron kettle, set in an arch some thirty feet distant."* We have given in the New England Farmer, No. 5, p. 38, 39, the mode of heating liquids by steam, adopted by Count Rumford, which was by conducting steam *into* the liquid which it is required to heat. We have seen other modes described, by which the steam embraced the *outside* of the vessels which contained the liquor to be heated. These modes may be useful, in many cases, where boiling or heating is the object, *without regard to evaporation*. When steam is introduced into a liquid, it is condensed, imparts caloric to the liquid, but gives no more heat than what it had previously received from the fire which gave it the state of steam. In condensing, however, or changing from a gaseous to a liquid form, it increases the quantity of the liquid to which it imparts its caloric, and probably adds as much to the liquid by its condensation, as it causes it to be diminished by evaporation. We are inclined, therefore, to believe, where evaporation is the object, it may be as well to apply the fire directly to the vessel containing the liquor to be evaporated, as to make use of the agency of steam. In this, however, we may be in an error, and if so should be happy to be corrected.

*See N. E. Farmer, No. 23, p. 182.

The communication of Mr. Pickering for this day's paper, and that of Mr. Kenrick in our paper No. 30, will, we doubt not, receive the attention which their importance merits. We do not regret the circumstance of those gentlemen differing in opinion upon some topics. By friendly collisions of this kind, the truth is often elicited.

A communication from our good friend in Stockport, Pa. was duly received, and would have been published before this time, had not the Editor wished to accompany its publication with some remarks which he has not yet found leisure to complete. We hope neither that gentleman, nor any other, who may oblige us with their observations, will consider their favors as neglected or ungratefully received, when circumstances may have caused a delay in their publication.

FARMER SUMMARY OF NEWS.

CONGRESS adjourned on Monday last.—An abstract of their last weeks preceedings will be given in our next.

FOREIGN.—A letter from an American officer, now in the Mediterranean says: "I observe a vast deal in the public prints, relative to Greek affairs, and a pretty general indisposition to credit the accounts of their success. But whatever may be said to the contrary by the "Holy Alliance" and their advocates, I know that the cause is going on gloriously, and if they are not interfered with, there is every rational ground for believing that they will succeed, if not to their immediate and full emancipation, at least to the great betterment of their condition."

An American gentleman, Mr. Gaillard, from Charleston, was butchered in a most shocking manner, not long since in Havana, by pirates, for having observed "that Commodore Porter would soon be among them."

DOMESTIC.—Thursday, the 3d of April, is to be observed as a day of fasting, humiliation and prayer in Massachusetts and Maine.

Fire.—On Thursday night an unfinished brick house in Purchase St. was destroyed by fire. Owing to the spirited exertions of the engine-men and citizens, and plenty of water, the other houses in the block were preserved.

On the 1st inst. a dwelling house in Hartford, Con. owned and occupied by Mr. Uriah Cadwell, was destroyed by fire, together with nearly all his furniture and provisions.

A house in Thompson, Con. occupied by a Mr. Lee, was lately burnt, and Mrs. Lee perished in the flames.

A medical writer, says the N. J. Eagle, attributes the great increase of Apoplexy to the wearing of cravats, and endeavors to prove his theory by the observation, that women who generally go with their necks uncovered, are rarely subject to this disease.

Four animals of the Lynx species were killed in Craftsbury, Vt. in the month of January. Of one it is remarked, that the whole of its intestines, when extended to their full length, measured but six feet two inches in length.

Appropriate present to John Q. Adams.—A few days since, an enormous Cod Fish, weighing *eighty-four pounds*, was caught by some Marblehead Fishermen.—On its being landed, it was at once agreed to present it to John Quincy Adams, as an appropriate testimonial of the gratitude of Fishermen for his most able and triumphant defence of the American right to the Fisheries, in the negotiations of Ghent. The fish was accordingly frozen with great care, in order to preserve it, incased in a box of ice, and transmitted, with a letter from the donors, to the Hon. Secretary of State.

Essex Register.

The Anniversary of the 8th of Jan. was celebrated with much spirit at Nashville.—Gen. Jackson was present at the celebration, and from the complexion of the toasts, we should think (says the Boston Gazette) he has a strong disposition to climb the Presidential ladder.

Twelve millions four hundred and seventy eight thousand *Cigars* were imported the last year into the United States. It is calculated, says the Philadelphia Democratic Press, that the value of all sorts of cigars consumed in the United States in one year, is about five millions of dollars.

A woman in New-York, aged 109 years, while on her death-bed, acknowledged that *eighty one* years ago, she strangled an infant child.

A New-York paper says, "The effect of the pressure of the Branch upon the local Banks is too serious to be named!"

PRICES OF COUNTRY PRODUCE, &c.

[Revised and corrected every Friday.]

		FROM D. C.	TO D. C.
ASHES, pot, 1st qual.	ton.	145 00	150 00
pearl do.		155 00	156 00
BEANS, white,	bush	90	1 00
BEEF, mess, 200 cwt.	bbl.	9 00	9 50
cargo, No. 1.		8 00	8 50
" No. 2.		6 00	6 50
BUTTER, inspect. 1st qual.	lb.	14	15
" 2d qual.		12	13
small kegs, family,		16	17
CHEESE, new milk		7	9
FLAX		8	9
FLAX SEED	bush	90	1 00
FLOUR, Baltimore, superfine,	bbl.	7 25	7 50
Genessee		7 50	
Rye, best		4 50	5 00
GRAIN, Rye	bush	80	85
Corn		72	75
Barley		68	70
Oats		44	47
HOGS' LARD, 1st sort	lb.	9	
HOPS, No. 1,		10	12
LIME,	cask	1 25	1 50
OIL, Linseed, American	gal.	65	70
PLAISTER PARIS	ton.	3 00	3 25
PORK, Navy Mess	bbl.	12 00	12 50
Bone Middlings		14 50	15 00
Cargo, No. 1,		12 00	12 50
Cargo, No. 2,		11 00	11 50
SEEDS, Herd's Grass	bush	2 25	2 50
Clover	lb.	8	9
WOOL, Merino, full blood, washed		50	60
do. do. unwashed		40	45
do. 3-4 washed		45	47
do. 1-2 do.		40	45
Native do.		35	40
Pulled, Lamb's, 1st sort		55	60
do. Spinning, 1st sort		47	50
PROVISION MARKET.			
BEEF, best pieces	lb.	8	10
PORK, fresh		5	6
VEAL,		6	8
MUTTON,		3	7
POULTRY,		7	9
BUTTER, keg & tub		16	17
lump, best		20	22
EGGS,	doz.	20	24
MEAL, Rye,	bush	90	
Indian,		80	85
POTATOES,		37	
CIDER, liquor,	bbl.	1 50	
HAY, best,	ton.	20 00	24 00

STRAW CUTTERS:

One of the Farmers best Implements, this season.

ON hand and for sale at the Agricultural Establishment, No. 20, Merchant's Row—Hand and Machine STRAW CUTTERS, some very low prices.

☞One ENGLISH MACHINE, which will be sold for half the cost and charges.

Several HAND MACHINES, suitable for private stables.

Boston, March 1.

A MORAL LESSON.

Listen, young farmer, to the moral muse,
And catch the useful lessons of her song.
Be frugal and be blest; frugality
Will give thee competence; thy gains are small,
Too small to bear profusion's wasteful hand.
Make temperance thy companion; so shall health
Sit on thy brow, and brace thy vigorous frame
To every useful work. And if to these
Thou happily shalt join one virtue more,
The love of industry, the glowing joy
Felt from each new improvement, then fair peace
With modest neatness in her decent garb,
Shall walk around thy dwelling; while the great,
Tire with the vast fatigue of doing nought,
Fill'd with the ails, which luxury await,
Impatient curse the dilatory day,
And look with envy on thy happier state.
Then banish from thy fields the loiterer sloth,
Nor listen to the voice of thoughtless ease.
Him sordidness and penury surround,
Beneath whose lazy hand the farm runs wild;
Whose heart nor feels the joy improvement gives,
Nor leaden eye the beauties that arise
From labor sees. Accumulated filth
Annoys his crowded steps; even at his door
A yellow mucus from the dunghill stands
In squalid pools; his buildings unrepair'd,
To ruin rush precipitate; his fields
Disorder governs, and licentious weeds
Spring up uncheck'd: the nettle and the dock,
Wormwood and thistles, in their season rise,
And deadly nightshade spreads his poison round.
Ah! wretched he! if chance his wandering child,
By hunger prompted, pluck th' alluring fruit!
Benumbing stupor creeps upon his brain;
Wild grinning laughter soon to this succeeds;
Strange madness then, and death in hideous form.
Mysterious Providence! ah why conceal'd
In such a tempting form, should poisons lurk;
Ah, why so near the paths of innocents
Should spring their bane? But thou alone art wise.

Activity, industry and talents may advance a man to high standing in the community, but prudence and circumspection alone can preserve him in such station Genius, without prudence, is often a curse to its possesser:

"For many a man, who has much wit,
Needs twice as much to govern it."

Still however, genius is a blessing, and talents are desirable, although their misapplication may ruin a man. No one in his senses would prefer a dull to a sharp tool for fear of cutting his finger; nor should a person of feeble intellect be preferred to another of great mental powers, because the latter by misdirecting his energies may do the most mischief.

No man was ever a knave unless he was also in some degree a fool. Indeed knavery is a compound quality, consisting of folly and low cunning. A man who has a clear head has generally an honest heart; for he must perceive that honesty is not only a duty, enjoined by the laws of God and man, but is likewise the best policy.

It is observed by Hume in his description of the Anglo-Saxons that "Whatever we may imagine concerning the usual truth and sincerity of men who live in a rude and barbarous state, there is much more falsehood among them than among civilized nations."

Notions.—Plants which were once held in dread by mankind, are now used, and found not only innoxious, but of all things serviceable;—whilst those which we now disregard, as at best indifferent, were in times past considered nutritious, pleasant and possessed of countless virtues. We all of us now reprobate the use of quasha by the brewers, and proclaim that nothing but hops is wholesome or pleasant; but we believe that there are brewers now living, who remember when hops were forbidden by law, and the use of them in the brewery held in great disapprobation. Gerard states, that in his day potatoes were eaten sopped in wine; that they were made into delicious conserves and restorative sweet meats; and others he tells us "to give them the greater grace in eating do boil them with prunes, and so eat them." The Queen of James I considered these such a delicacy, that she had them supplied to her table, but in small quantities, the price being so high as a shilling a pound. But when it was endeavored to introduce this root as a food among the poor, although it was a delicacy of kings, the people declared it a narcotic, a poisonous and mischievous root, flatulent, and causing the leprosy and dysentery.—*European Magazine.*

Glue from Leather.—It is generally thought that the process of tanning renders leather exceedingly insoluble. Means, however, have been found to overcome that insolubility, and to form a glue exceedingly well adapted to the purpose for which it has been used; namely, that of making the *black paper cases*, so much used for a great variety of purposes;—as it not only forms the cement by which they are glued together, but also in consequence of the gallic acid contained in it strikes a black color, by the application of a solution of sulphate of iron (green vitriol, or copperas) to the surfaces of the articles; and lastly serves to varnish the cases.

The process for making this glue is as follows:—Boil the scraps or cuttings of thin tanned leather; such as the upper leathers of boots, shoes, &c. are made of, in stale urine, until they become softened, and will stretch and contract when pulled and let go again, in the manner of India rubber; they are then to be washed in clean water, and boiled in water until dissolved to a proper consistence for use.

Remedy for sore Eyes.—I have lately seen an application for sore eyes rapid in its good effects and so simple and cheap that the poor and ignorant can obtain it. Take small sticks of sassafras, split in fine pieces—put them in a vessel with cold fresh spring water—they impart a glutinous matter to the water—wash sore eyes in this liquid, which cures them without smart or heat.—*American Farmer.*

CHARLES RAWLEY.

One beautiful spring morning, shortly after I came to Green Lane, I took a ride round the neighborhood to return the visits of my new acquaintances, and to say how d'ye do to the many new faces I was in the midst of. After making several calls I arrived at a neat looking Farm-house, whose tenant I had taken a glass of cider with the day before, and who I learned was a young man of promising character. I was struck as soon as I entered on the place, with the business-like appearance of every thing. The fences were all in good order, the trees looked thrifty, the winter grain very forward, the cattle in prime keeping; and the place well stocked with poultry, of every kind, fine growing pigs, and a clever flock of sheep. At the barn I observed several persons busily employed, and so stepped down there; where I found Charles Rawley himself, in his shirt sleeves working like a lusty fellow, and his boys round him as busy as himself. He invited me to walk to the house and I did so; and the arrangement of things within corresponded well with that without.

Although it was not much after the ordinary breakfast hour; every thing like cooking or eating had disappeared, there was not so much as a crumb on the floor; the very cat had had her fill, and sat washing her face in the corner; the chairs were all in their places; the tables looked newly polished, and the domestic carpet did not bear the print of a single foot-step. But the prettiest sight was the good woman and her two eldest daughters at the spinning-wheels; the little girls did not appear to be, either of them, more than 9 or 10; yet they seemed quite mistresses of their business, and worked as smart as their mother. With their flaxen hair neatly combed up, their rosy faces fresh and clean, and their linsey dresses neat and tidy, they bespoke a tribute of praise to their excellent mother, which I could not help availing myself even of that early opportunity of paying.

We read the truest lessons of character in small things; and when Charles asked his wife for the decanter of brandy, I sat it down as one good sign; it was an article with which he was not very familiar; and when afterwards he wanted to pay me a small sum of money for some choice seed I had promised him, and went to the good woman for the money, I set that down as another. It's always a good sign when husband and wife keep the family purse in common, for it shows that they both know how to keep it well—a matter of the first consequence.

I left Charles Rawley's that morning, delighted with my visit, and when I returned home, noted in my Port Folio, "Rawley will be rich in a dozen years." It will be twelve years next May since I made this entry and he is now master of a farm of 250 acres of fine land, and has money out at interest, though at that time probably fifteen hundred dollars would have bought him out completely; so certainly does industry, frugality and good management prosper.—*Emporium.*

Pun Legal.—A short time before the removal of the Irish Courts to their present splendid building, one of the walls of the old court house was in a very tottering condition. While a law argument was going on one day in full court, this assumed so dangerous an appearance as to check the proceedings for a short time: during which a young wag at the bar, addressed the court, saying "My Lord, I move for an *injunction to stay the proceedings of that wall.*" "There is no need (replied Curran) a *temporary bar* will be sufficient."

Dr. R. maintained that poverty was a virtue. "That," said Mr. Canning, "is literally *making a virtue of necessity.*"